**MAUNA KEA**
**BEACH HOTEL**

- **Breakfast Menu**
  6:00 a.m. – 10:30 a.m.

- **All Day Dining Menu**
  10:30 a.m. – 10:00 p.m.

- **Dinner Menu**
  6:00 p.m. – 10:00 p.m.

- **Beverage Menu**

- **Special Occasions**
  - Romantic Dinner
  - Hospitality Menu Box
  - Lunches
Breakfast: You’ll enjoy a lavish buffet featuring the freshest fruit and bakery items, made to order omelet and waffle station or order from the wonderful a la carte menu featuring the most dynamic breakfast selections.

Dinner: Manta is our signature restaurant with ocean views for both indoor and outdoor seating. We have a magnificent show kitchen showcasing the best local products. We feature our spectacular wine bar featuring 48 wines by the glass served through an enomatic wine machine. Enjoy live entertainment Tuesday through Saturday.

Lunch: Whether it is a tropical drink, iced cold beer, refreshing smoothie or our signature drink “Fredrico”, This is the perfect place to quench your thirst or feast on traditional favorites such as the Caesar salad, freshly made sandwiches and wraps, an Ovaltine shake and more.

Dinner: Hau Tree is perfect for casual dinner right by the beach. Some of our popular menu items are Crab Cakes with Asian Guacamole, Organic Bibb Lettuce Salad, Kurobuta Pork Loin and Grilled Mahimahi with Miso Butter Sauce.

Lunch: At our golf club’s Number 3 Restaurant, entice your taste buds with an array of items on the menu featuring the Mauna Kea clubhouse and other local favorites.

Location: North Side on the Promenade Level
Dress: Casual Resort Attire (footwear & cover ups required)

Location: Beachside at Kauna’oa Bay
Dress: Casual / Beach Attire

Location: Mauna Kea Golf Clubhouse
Dress: Casual Resort Attire (footwear & cover ups required)

Hours and days of operations are subject to change without notice.
Copper Bar Cafe: Enjoy light gourmet breakfast selections and specialty coffees. Stay connected with current events while enjoying complementary internet access, newspapers and televised programming.

Lunch, Dinner & Cocktails: Located on the promenade level, our newest restaurant is the perfect place to take in a beautiful Kohala sunset overlooking Kauna’oa Bay. Enjoy the casual setting and fare of salads, burgers and artisan pizzas.

Dinner: Clambake is a remarkable dinner buffet featuring the finest seafood from the Big Island. We offer Keahole Maine lobster, Sashimi, shrimp, crab claws, oysters, mussels and clams, prime rib of beef, a lavish dessert bar and more. All this under the stars, right by the beach and accompanied by Hawaiian music.

Mauna Kea Brunch: Our popular Sunday Brunch is a full Brunch Buffet with an extravagant spread of breakfast and lunch favorites. Belgian waffles, eggs benedict, omelet station, lobster bisque, smoked Big Island prime rib, shrimp tempura, ahi sashimi and ice cream bar.

Lū’au: At Mauna Kea’s Luau, you will have the opportunity to engage in the celebration of a traditional Hawaiian luau. You’ll experience an authentic imu ceremony and watch as the kalua pork is unearthed from an underground oven. We offer a bountiful island feast followed by a show of enchanting songs and hula from ancient Hawaii to the present day.

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Breakfast
6:00 a.m. to 10:30 a.m.

CEREALS & YOGURTS

Selection of American Brand Cereals
  With Sliced Banana or Strawberries 8.00
Warm Oatmeal or Cream of Wheat with Berries 10.00
Birchermeusli of Raisins, Nuts, Fresh Fruit and Berries 13.00
Natural or Fruit Flavored Yogurt with Sliced Fruits 14.00
Granola 13.00
Whole Fruit 4.00
Bowl of Seasonal Berries 14.00
Plain or Flavored Yogurt 6.00

COMPLETE BREAKFASTS

Continental 19.00
Orange Juice, Grapefruit or Pineapple Juice, Sliced Fruits with Choice of
Croissants, Chocolate Croissants, Danish, Muffins, Bagels, Pastries or
Toast with Butter and Tropical Preserves, Freshly Brewed
Hawaiian Blend Coffee, Decaffeinated Coffee or Mauna Kea Selection of Hot Teas

American 29.00
Orange Juice, Grapefruit or Pineapple Juice, Sliced Tropical Fruits with
Choice of Croissants, Chocolate Croissants, Danish, Muffins, Bagels,
Pastry or Toast with Butter and Tropical Preserves, Eggs “Any Style”, Choice of Bacon,
Link sausage, Bangers, Tavern Ham, Turkey Bacon, Chicken Sausage
or Portuguese Sausage, Freshly Brewed Hawaiian Blend Coffee, Decaffeinated Coffee
or Mauna Kea Selection of Hot Teas

Japanese 32.00
Broiled Fish, Miso Soup, Pickled Vegetables, Dried Seaweed, Papaya,
Steamed Rice and Green Tea

***Egg Beaters and Egg Whites Available Upon Request

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Please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Delivery charge of $8.00, plus service charge of 21% and sales tax will be added.
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Breakfast
6:00 a.m. to 10:30 a.m.

BREAKFAST FEATURES

Two Eggs  
With Bacon, Tavern Ham, Portuguese or Country Banger Sausage  
Served with Breakfast Potatoes  
22.00

Three Egg Omelette  
Eggs, Egg Beaters or Egg Whites  
with Tavern Ham, Smoked Salmon  
Choice of Cheese: Swiss, Aged Cheddar, Mozzarella, Boursin, Brie and Pepper Jack Cheese.  
Choice of Toppings (up to three): Chives, Scallion, Sour Cream, Peppers, Onion, Spinach,  
Mushroom, Peppers, Fresh Herbs and Breakfast Potatoes  
24.00

Smoked Salmon  
With Bagel, Cream Cheese and Traditional Condiments  
26.00

Eggs Benedict  
English Muffin, Canadian Bacon, Poached Eggs and Hollandaise Sauce  
With Grilled Asparagus  
26.00

Homemade Corned Beef Hash  
With Two Eggs and Breakfast Potatoes  
24.00

New York Steak (8oz) and Two Eggs (Any Style)  
With Breakfast Potatoes and Grilled Asparagus  
34.00

Loco Moco  
8oz. Beef Patty on Fried Rice with Mushroom Gravy  
Topped with Two Fried Eggs  
30.00

Buttermilk or Whole Wheat Pancakes  
With Macadamia Nuts, Blueberries, Bananas,  
Maple, Coconut Syrup, Honey or Cane Syrup  
19.00

Belgian Waffle  
Fresh Strawberries or Sliced Bananas  
Whipped Cream and Maple or Coconut Syrup  
19.00

Mauna Kea’s “Thick Sliced” French Toast  
With Papaya Compote or Banana Stuffed  
19.00

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**Breakfast**  
*6:00 a.m. to 10:30 a.m.*

**SIDE DISHES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tavern Ham, Link Sausage, Bangers, Bacon, Country Sausage</td>
<td>8.00</td>
</tr>
<tr>
<td>Portuguese Sausage, Canadian Bacon, Chicken Sausage or Turkey Bacon</td>
<td></td>
</tr>
<tr>
<td>Steamed Rice, White or Brown</td>
<td>5.00</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>6.00</td>
</tr>
<tr>
<td>Hash Browns</td>
<td>8.00</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>4.00</td>
</tr>
<tr>
<td>Bowl of Seasonal Berries</td>
<td>10.00</td>
</tr>
<tr>
<td>Plain or Flavored Yogurt</td>
<td>6.00</td>
</tr>
</tbody>
</table>

**CHILDREN’S MENU**  
*Portion & Presentation for kids only (12 years and under)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dollar Size Buttermilk Pancakes</td>
<td>8.00</td>
</tr>
<tr>
<td>Scrambled Eggs and Choice of Breakfast Meat</td>
<td>8.00</td>
</tr>
<tr>
<td>Cereal</td>
<td>6.00</td>
</tr>
<tr>
<td>With Sliced Banana</td>
<td>7.00</td>
</tr>
<tr>
<td>Warm Oatmeal or Cream of Wheat</td>
<td>6.00</td>
</tr>
<tr>
<td>Fruit Plate with Choice of Cottage Cheese or Yogurt</td>
<td>8.00</td>
</tr>
</tbody>
</table>

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Breakfast
6:00 a.m. to 10:30 a.m.

BAKERY & BEVERAGES

Croissants, Chocolate Croissants, Danish Pastries,
Cheese Square, Sticky Bun, Assorted Muffins, Macadamia Nut,
Banana Bread, Whole Wheat or Crusty Rolls (2 each) 6.00

Whole Wheat, White, Rye, Nine-Grain or Sourdough Toast
Bagel or English Muffin 6.00

Breakfast Bread Pudding with Vanilla Sauce 8.00

Fruit Smoothie
Made with Milk, Organic Yogurt, Honey, Orange Juice, Vanilla
and Choice of Fruit 10.00

Freshly Brewed Hawaiian Blend Coffee
Small 8.00
Large 12.00

Selection of Hot Teas 7.00

FRUITS & JUICES

Orange, Grapefruit or Pineapple Juice 9.00

Tomato, Guava, POG, Lilikoi, Prune, Apple, V8 or Cranberry 7.00

Pink Grapefruit Segments 9.00

Fruit Plate 14.00
Seasonal Melon, Pineapple, Berries with Mango Bread

Seasonal Berries 14.00

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All Day Dining
10:30 a.m. to 10:00 p.m.

APPETIZERS

Ahi Sashimi with Wasabi, Pickled Ginger and Shoyu 24.00
Chilled Grilled Shrimp Cocktail with Wasabi Cocktail Sauce, Grilled Lemon 24.00
Crispy Buffalo Wings, Blue Cheese Dressing 18.00
Six Piece Assorted Mini Chinatown Dim Sum Basket 18.00
Mini Manapua, Crab Shu Mai, Won Ton and Har Gau with Soy and Mustard Dipping Sauce

SOUPS & SALADS

Today's Soup 9.00
Tropical Fruit Platter 18.00
With Cottage Cheese or Sorbet
Tomato, Big Island Goat Cheese, Lilikoi Vinaigrette 18.00
Mixed Green Salad 18.00
Baby Red & Yellow Tomatoes, Balsamic Vinaigrette
Big Island Caesar Salad 20.00
Bambi Romaine Lettuce with Housemade Dressing
Parmesan-Reggiano Cheese, Garlic Croutons and Anchovies
ADD Grilled Chicken or Shrimp 27.00
Cobb Salad 24.00
Diced Chicken, Avocado, Bacon, Blue Cheese, Tomatoes,
Sweet Onions, Seasonal Greens, Choice of Dressing
Caprese Salad 22.00
Fresh Tomato, Mozzarella, Basil, Balsamic Vinaigrette

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All Day Dining
10:30 a.m. to 10:00 p.m.

SANDWICHES

Mauna Kea Club
Roasted Turkey Breast, Crisp Bacon, Avocado, Tomato, And Butter Lettuce on Toasted Ciabatta Bread

Today's Catch
Lettuce, Tomato, Housemade Tartar Sauce, Natural Cut Fries

Classic Tuna Salad on Rye
Tuna with Butter Lettuce, Tomatoes, Potato Chips

Hot Dog
Sweet Bread Bun, Potato Chips

Mauna Kea Burger
Served on a Cracked Wheat Kaiser Bun with Lettuce, Tomato, Onion and Natural Cut Fries

CHILDREN’S
Portion & Presentation for kids only (12 years and under)

Caesar Salad

Nutella and Banana Sandwich

Peanut Butter and Jelly Sandwich

Grilled Cheese Sandwich with Sliced Ham

Hot Dog

Fresh Fruit Plate with Choice of Cottage Cheese or Yogurt

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## Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark and White Mousse Parfait, Berries</td>
<td>14.00</td>
</tr>
<tr>
<td>Apple Pie AlaMode</td>
<td>14.00</td>
</tr>
<tr>
<td>Lilikoi Cheesecake</td>
<td>14.00</td>
</tr>
<tr>
<td>Cookie Plate: Chocolate Chip, Oatmeal Raisin and Lemon Shortbread</td>
<td>12.00</td>
</tr>
<tr>
<td>Selection of Ice Creams and Sorbets</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Flavors: Vanilla Bean, Chocolate, Kona Coffee, Macadamia Nut</td>
<td>7.50</td>
</tr>
<tr>
<td>Sorbet Flavors: Mango, Lilikoi and Guava</td>
<td></td>
</tr>
<tr>
<td>Choice of Toppings: Chocolate Chips, Macadamia Nuts, Strawberries</td>
<td>8.50</td>
</tr>
</tbody>
</table>

## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Hawaiian Blend Coffee</td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>8.00</td>
</tr>
<tr>
<td>Large</td>
<td>12.00</td>
</tr>
<tr>
<td>Freshly Brewed 100% Kona Coffee</td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>18.00</td>
</tr>
<tr>
<td>Selection of Hot Teas</td>
<td>7.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>7.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>6.00</td>
</tr>
<tr>
<td>Chocolate, Whole, Skim or 2% Milk</td>
<td>6.00</td>
</tr>
</tbody>
</table>

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Dinner
6:00 p.m. to 10:00 p.m.

STARTERS

Chilled Tomato Soup
Baked Croutons, Cilantro, Green Onions
9.00

Today’s Featured Soup
9.00

Chilled Grilled Shrimp Cocktail
Tomato Horseradish, Grilled Lemon, Avocado Wedge
24.00

Ahi Sashimi
Wasabi, Pickled Ginger, Shoyu
24.00

Tossed Greens
Sliced Tomato, Onions, Mango Basil Dressing
18.00

Big Island Caesar Salad
Bambi Romaine Lettuce with Housemade Dressing
Parmesan-Reggiano Cheese, Garlic Croutons and Anchovies
ADD Grilled Chicken or Shrimp
20.00
27.00

Bibb Lettuce, Goat Cheese, Pineapple, Strawberries
White Balsamic Grapefruit Dressing
18.00

ENTREES

Dayboat Catch of The Day
Freshest Available Fish, Chef’s Preparation & Accompaniments
36.00

Grilled Chicken Breast
Alii Mushrooms & Baby Bok Choi, Grilled Vegetables, Mashed Potatoes or Steamed Rice
34.00

12oz New York Steak, Chimichurri Sauce
Grilled Vegetables, Fried Onions, Mashed Potatoes or Steamed Rice
46.00

Grilled Pork Chops
Guava BBQ Sauce, Vegetable Medley, Mashed Potatoes or Steamed Rice
38.00

Penne Pasta “Margherita” Style
Tomatoes, Fresh Basil, EVOO, Parmesan Cheese, Toasted Cibatta “Wedge”
30.00

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Dinner
6:00 p.m. to 10:00 p.m.

DESSERT

- Warm Bread Pudding with Vanilla Sauce $14.00
- Dark and White Mousse Parfait, Berries $14.00
- Apple Pie Ala Mode $14.00
- Lilikoi Cheesecake $14.00
- Cookie Plate: Chocolate Chip, Oatmeal Raisin and Lemon Shortbread $12.00
- Selection of Ice Creams and Sorbets
  - Ice Cream Flavors: Vanilla Bean, Chocolate, Kona Coffee, Macadamia Nut
  - Sorbet Flavors: Mango, Lilikoi and Guava
  - Choice of Toppings: Chocolate Chips, Macadamia Nuts, Strawberries $8.50

CHILDREN’S MENU
Portion & Presentation for kids only (12 years and under)

- Fruit Plate with Choice of Cottage Cheese or Yogurt $8.00
- Fish with Vegetable and Choice of Potato or Rice $12.00
- Spaghetti with Tomato Sauce $12.00
- Hamburger with Carrot and Celery Sticks $10.00
- Hot Dog $8.00
- Cheese Pizza $12.00
- Grilled Ham and Cheese with Carrot and Celery Sticks $10.00
- Macaroni and Cheese $12.00
- Caesar Salad $5.00

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Beverage Menu
6:30 a.m. to 10:00 p.m.

CHAMPAGNE & SPARKLING WINE SELECTION
Roeder Estate Brut, Anderson Valley California (NV)
Schramsberg Blanc, Napa Valley California (V)
Tattinger “Brut La Francaise”, Reims (NV)
Veuve Clicquot-Ponsardin Brut, Reims France (NV)
Moet & Chandon “Dom Perignon”, Epernay France (V)

WHITE WINE SELECTION
Monchhof “Mosel Slate” Spatlese Riesling, Mosei-Sarr Ruwer Germany (V)
Duckhorn Sauvignon Blanc, Napa Valley California (V)
Grgich Hills Fume Blanc, Napa Valley California (V)
Rombauer Chardonnay, Carneros Napa Valley California (V)
Kistler “Les Noisetiers” Chardonnay, Sonoma Coast California (V)

RED WINE SELECTION
A to Z Wineworks Pinot Noir, Oregon (V)
Foxen Pinot Noir, Santa Maria Valley California (V)
Ferrari Carano Merlot, Napa Valley California (V)
Duckhorn Merlot, Napa Valley California (V)
Louis M. Martini Cabernet Sauvignon, Napa Valley California (V)
Jordan Cabernet Sauvignon, Sonoma California (V)
Caymus Cabernet Sauvignon, Napa Valley California

(NV) Indicates a Non-Vintage Wine
(V) Indicates a wine has a specific Vintage

**PLEASE CHECK WITH IN ROOM DINING ORDERTAKER FOR CURRENT PRICING.**
# Beverage Menu

6:30 a.m. to 10:00 p.m.

<table>
<thead>
<tr>
<th>WHISKEY</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewar's White Label</td>
<td>82.00</td>
</tr>
<tr>
<td>Chivas Regal</td>
<td>118.00</td>
</tr>
<tr>
<td>Macallan 12yr</td>
<td>155.00</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>87.00</td>
</tr>
<tr>
<td>Makers Mark</td>
<td>78.00</td>
</tr>
<tr>
<td>Seagram's V.O</td>
<td>72.00</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>82.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VODKA &amp; GIN</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff</td>
<td>55.00</td>
</tr>
<tr>
<td>Absolut</td>
<td>80.00</td>
</tr>
<tr>
<td>Stolichnaya</td>
<td>60.00</td>
</tr>
<tr>
<td>Ketel One</td>
<td>77.00</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>115.00</td>
</tr>
<tr>
<td>Bombay</td>
<td>60.00</td>
</tr>
<tr>
<td>Beefeater</td>
<td>71.00</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>66.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RUM &amp; TEQUILA</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Light</td>
<td>55.00</td>
</tr>
<tr>
<td>Myers Dark</td>
<td>59.00</td>
</tr>
<tr>
<td>Jose Cuervo Gold</td>
<td>60.00</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>107.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COGNAC &amp; LIQUEUR - 750ml</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remy Martin VSOP</td>
<td>170.00</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>305.00</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>400.00</td>
</tr>
<tr>
<td>Bailey’s Irish Cream</td>
<td>90.00</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>135.00</td>
</tr>
<tr>
<td>Kahlua</td>
<td>80.00</td>
</tr>
</tbody>
</table>

Prices and products are subject to change
# Beverage Menu

6:30 a.m. to 10:00 p.m.

**SHERRY & VERMOUTH**
- Harvey’s Bristol Cream 35.00
- Martini & Rossi 19.00

**BEER - per bottle**
- Budweiser (USA) 6.00
- Coors Light (USA) 6.00
- Mehana (Hawaii) 7.00
- Asahi (Japan) 7.00
- Kirin (Japan) 7.00
- Stella Artois 7.00
- Gluten Free 9.00

**MINERAL WATER & SODA**
- Evian 4.00
- Fiji 500ml 4.00
- Fiji 1L 8.00
- Perrier 4.00
- San Pellegrino 500ml 4.00
- San Pellegrino 1L 8.00
- Voss 375ml (Sparkling or Still) 5.00
- Voss 800ml (Sparkling or Still) 10.00
- Bar Mixes and Sodas 3.50
- Assorted Juices 4.00

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Romantic Dinner for Two

Stars light the darkened skies. Tiki torches glow. Waves crash along the shoreline at Kauna’oa Bay. Your table for two awaits. Enjoy our exclusive dining experience perfect for couples celebrating a special occasion or just dreaming of a romantic dinner in Hawaii. From the privacy of your room, the evening promises to be memorable as you celebrate love and create lasting memories.

$210 per couple (does not include beverages, tax or gratuity)
Outdoor scenic locations available for additional set up fee
Please allow 24 hours notice.

Choice of Appetizers (Select one per person)
- Grilled Chilled Shrimp Cocktail, Dressed with Baby Lettuce, Spicy Cocktail Sauce
- Heirloom Tomato Salad, Sweet Onion, Torn Basil, Mango Basil Vinaigrette
- Goat Cheese Ravioli, Keahole Lobster Bisque, Edamame, Corn, Baby Arugula
- Romaine “Babies”, Garlic Croutons, White Anchovy Dressing, Parmesan
- Chilled Tomato Soup, Baked Croutons, Green Onions, Cilantro
- Portobello Mushroom “stacked”, Eggplant, Onion, Vine Tomato, Mozzarella Cheese, Balsamic Syrup, Garden Herbs
- Kalua Pig Potstickers, Guava Slaw, Spicy Hoisin Dip

Choice of Mains (Select one per person)
- Grilled Filet Mignon
  Olive Oil, Whipped Potatoes, Haricot Verts, Aged Brandy-Peppercorn Sauce
- Pan Seared Opakapaka
  Cauliflower Puree, Brown Butter Citrus Sauce, Organic Beans, Candied Macadamia Nuts
- Seared Ahi Tuna (Medium Rare)
  Baby Tomato Relish, Jasmine Rice, Spicy Mustard Butter, Micro Herbs
- Grilled Lamb Chops
  Twice Cooked Eggplant, Roasted Potatoes
- Pan Seared Chicken Breast
  Creamed Corn, Spinach, Onion Tempura
- Day Boat Catch, Chef’s Preparation
  Baby Bok Choi, Alii Mushroom, Soy Miso Vinaigrette, Steamed Jasmine Rice
- Shrimp Curry “Batik Style”
  Saffron Rice, Lentils, Cauliflower

Choice of Dessert (Select one per person)
- Vanilla Crème Brûlée
- Young Coconut Macaroon
- Flourless Chocolate Cake
- Milk Chocolate Sauce, Strawberries
- Baked “Mauna Kea”
- Butter Rum Sauce, Strawberries
- Selection of Ice Cream or Sorbets
- Seasonal Fruits, Macadamia Nut Chocolate Chip Cookie

We provide the freshest of ingredients in the preparation of our cuisine.
In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.
If you have an allergy or dietary restriction please inform us and our chefs will be happy to accommodate your needs.
Please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A service charge of 21% and sales tax will be added.
We allocate a portion of the service fee and delivery charge to pay for costs or expenses other than wages and tips of our employees.
Hospitality Menu
Noon to 10:00 p.m.
4 hours notice is required

Chilled Hors D’oeuvres
Jumbo Shrimp with Cocktail Sauce and Fresh Lemon (6pcs) 24.00
Ahi Sashimi with Wasabi and Shoyu (1 order) 24.00
Smoked Salmon, Traditional Garnishes (1 order) 28.00
Togarashi Seared Ahi, Wakame Salad (1 order) 24.00

Hot Hors D’oeuvres – Priced Per Dozen
Spring Rolls with Sweet and Sour Sauce 42.00
Coconut Shrimp with Mango Chutney Dip 48.00
Grilled Shrimp Stick with Lemon, Garlic, Parsley, EVOO 48.00
Chicken Satay with Thai Peanut Sauce 48.00
Beef Skewers with Green Peppercorn Sauce 54.00
Pork and Shrimp Potstickers with Shoyu Mustard 48.00

Dry Snacks
Tortilla Chips and Salsa 12.00pp
Potato Chips, Taro Chips or Sweet Potato Chips 12.00pp
Mixed Nuts 14.00pp
Macadamia Nuts 18.00pp

Other Snacks
Platter of Vegetable Crudite with Creamy Herb Dip 14.00pp
Imported and Domestic Cheese Platter with Water Crackers 18.00pp
Fresh Fruit Plate 14.00pp
Macadamia Nuts 18.00pp

Sweet Delights
Chocolate Chip Cookie 4.00
Brownie 4.00
Three Cookie Assortment 12.00
Chocolate Chip, Oatmeal and Macadamia Nut
Tri Colored Housemade Chocolate Chip Macadamia Nuts (½ pound box) 20.00
Celebration Cakes – 6” Vanilla 65.00

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To-Go Box Lunches
Perfect for a beach trip or your return trip home
Please allow 8 hours notice

**Early Bird**  Sliced Fruits, Danish or Muffins, Butter and Preserves, Orange Juice or Bottled Water  
24.00 pp

**Trent Jones**  
Smoked Turkey, Swiss Cheese on a Croissant, Crudités, Potato Chips, Whole Fresh Fruit, Jumbo Chocolate Macadamia Nut Cookie, Bottled Water  
30.00 pp

**Number 3**  
Roasted Herb Chicken Breast with Provolone Cheese on a Kaiser Roll, Crudités, Pasta Salad with Julienne Vegetables, Whole Fresh Fruit, Granola Bar, Bottled Water  
32.00 pp

**Fairway**  
Roasted or Fried Chicken with Honey Dijon Mayonnaise, Cole Slaw, Crudites, Taro Chips, Whole Fresh Fruit, Chocolate Blondie, Bottled Water  
32.00 pp

**Green**  
Grilled Vegetable Wrap, Hummus Spread, Potato Chips, Whole Fresh Fruit, Oatmeal Raisin Cookie, Bottled Water  
30.00 pp

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